



# Virginia Green Restaurants

## Profile:



## Virginia Beach, Virginia

**Virginia Green** is the Commonwealth of Virginia's campaign to promote environmentally-friendly practices in all aspects of Virginia's tourism industry. **Virginia Green** has established "core activities" specific to each sector of tourism, and these practices are considered the required minimum for participation in the program. However, **Virginia Green** encourages its participants to reduce their environmental impacts in all aspects of their operations; and this profile provides a full list of all their "green" activities. These are the activities that guests / customers can expect to find when they visit this facility.

### The Heritage

"The Heritage is Hampton Roads' largest center for holistic health, natural foods and spiritual growth. Located near the oceanfront in Virginia Beach, the Heritage offers everything you need to be naturally healthy: a health foods store, cafe/deli, book store/gift store and spa/massage center all under one roof."



**Virginia Green Activities.** When visiting the Heritage, you can expect the following practices:

### CORE ACTIVITIES for Restaurants

- ☒ **Recycling and Waste Reduction.** Glass bottles must be recycled by Green Restaurants, but other recycling is highly encouraged as well.
  - Recycle: Glass, Plastic, Office Paper, Toner Cartridges, Newspaper, Cardboard, Packing Supplies, Oil
  - Compost excess food waste
  - Donation of excess food from events
  - Effective food inventory control to minimize waste
  - Two sided copying and printing
  - Use "green" cleaners
  - Purchase durable equipment and furniture
  - Last-in/first-out inventory
  - Least toxic materials

- ☑ **Styrofoam and Disposables Reduction.** Green Restaurants should reduce if not eliminate the use of Styrofoam and disposables. If you must use disposables, use products that are bio-based, paper, or recyclable.
    - Disposable containers made from bio-based and compostable materials
    - Biodegradable To-Go clamshells and cups
  
  - ☑ **Grease Recycling.** Grease should be collected and recycled. Grease filtering companies can also greatly reduce the amount of grease waste.
    - No grease used
  
  - ☑ **Water Efficiency.** Restaurants should have a “plan” for conserving and using water efficiently.
    - Preventative maintenance of drips and leaks
    - Discourage water based clean-ups, sweep first
  
  - ☑ **Energy Conservation.** Green Restaurants should have a “plan” in place to reduce overall energy consumption.
    - Use ceiling fans
    - Thermal rated windows
    - Purchase of “Green Tags” or “Renewable Energy Certificates”
    - Waste oil from manufacturing is recycled as fuel
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For more information on **The Heritage Store**, see <http://HeritageStore.com> or <http://caycecures.com> or contact Karla Reese at [kreese@heritagestore.com](mailto:kreese@heritagestore.com) or Stephanie Mason at [smason@heritagestore.com](mailto:smason@heritagestore.com)

For more information on **Virginia Green** program, see [www.deq.virginia.gov/p2/virginiagreen](http://www.deq.virginia.gov/p2/virginiagreen). Click on “Restaurants” to see other Green Restaurants.



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